

## DINING MENU

### SNACK

- Te Matuku oyster, mignonette *5ea*
- Te Matuku oyster, horseradish granita *5ea*
- Charcoal grilled Te Matuku oyster, smoked bone marrow *5ea*
- Fried Te Matuku oyster, curry mayonnaise *5ea*
- Cloudy Bay clam, mignonette *4ea*
- Meat pie croquette, smoked cheddar *4ea*
- Lemon butter poached hand dived Paua, abalone mayo *20*

### ENTRÉE

- Charcoal grilled prawns, old bay seasoning, lemon (3) *29*
- Wood roasted beetroot, citrus, yoghurt, citrus buffalo curd *18*
- Salad, lettuces, seeds, fresh cheese *15*
- Roasted apples, kingfish, herbs, pancetta *18*

### PASTA

- Spaghetti, cacio e pepe *21 / 26*
- Spaghetti, pork & fennel sausage, chilli, tomato, basil *25 / 31*
- Rigatoni, lamb shoulder ragu, oregano *26 / 32*
- Fettucine, Cloudy Bay clams, garlic, parsley, chilli *27 / 34*

### MAIN

- Whole market fish, tomato beurre blanc *MP*
- Grilled line caught Swordfish, asparagus, green lip mussel nage *42*
- Organic deboned half chicken, chicken jus, salsa verde *34*
- Heirloom grains, parsnip, parmesan *25*
- Roasted Blue Nose, fennel salad, fennel emulsion *38*
- Confit pork belly, pickled beetroot, radish, apple & ginger puree, pork jus *30*
- Gunners game pie, side salad *20*
- The Lodge Burger, butter lettuce, cheddar, onion jam, bacon, chilli mayonnaise, fries *24*
- 400gr dry aged bone in sirloin, steak jus, confit garlic *48*
- 700gr dry aged bone in scotch fillet, steak jus, confit garlic *73*

### SIDE

- Sautéed kale, roasted garlic *10*
- Roasted pumpkin, parmesan *12*
- Smoked potato purée *12*
- Fries, spicy ketchup, blue cheese aioli *10*

